



Requirements for Mobile Food Vendors



CG01 521020 0239004

THIS INFORMATION APPLIES TO:

PRODUCE VENDOR

Approved for vending of uncut produce only - no canned or hermetically sealed packaged products.

ICE CREAM TRUCK

Approved for vending of pre-wrapped, sealed ice cream only.

SNOW CONE TRUCK/ROASTED CORN (no PHF's-potentially hazardous foods)

Approved for vending of snow cones, roasted corn and pre-sealed, non-potentially hazardous foods only.

PRE-WRAPPED

Approved for wrapped and already prepared foods.

CATERER

Approved for delivery of prepared foods in catering operation.

COOK-AND-SERVE

Approved for cooking and/or serving open food.

PUSHCART

Approved to sell no more than 3 precooked PHF's.

DAYS AND HOURS OF INSPECTION BY APPOINTMENT - 817-392-7255

Days	Hours
Monday	3:00 p.m. - 4:30 p.m.
Tuesday	10:30 a.m. - noon
Wednesday	10:30 a.m. - noon
Friday	10:30 a.m. - noon

Park - under the metal canopy west side of building.

FOOD HANDLER TRAINING (HEALTH CARDS) WEEKLY SCHEDULE

Classes offered in Spanish on Tuesdays Only.

ALL ATTENDEES MUST REGISTER 30 MINUTES PRIOR TO BEGINNING OF CLASS. CLASS IS APPROXIMATELY 1- HOUR LONG.

FEE: \$16 cash per person for a
2-year certificate
Major credit cards accepted.
NO checks accepted.

Class size is limited to 40 people. There will be no admittance once class begins. Please do not bring young children to class.

Call the Consumer Health Division at
817-392-7256 for Food Handler class schedule.

FortWorthGov.org/codecompliance • 817-392-7255



CODE COMPLIANCE DEPARTMENT • CONSUMER HEALTH
CITY OF FORT WORTH
818 MISSOURI AVENUE ROOM 154
FORT WORTH TX 76104

RETURN SERVICE REQUESTED

REQUIREMENTS FOR MOBILE FOOD UNITS	TYPES OF MOBILE UNITS							
	Produce Vendor	Ice Cream Truck	Snow Cone Truck	Wrapped and or Prepared	Catering Operation	Cook/Serve Open Food	Roasted Corn	Push Carts
A. All food from Approved Source (No food prepared at home)	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
B. 15 Gallon minimum potable water under pressure, hot and cold water provided			Yes			Yes		Yes 5 gal. min.
C. 5 Gallon minimum potable water over sink							Yes	
D. Liquid waste tank 15% greater than potable water tank			Yes			Yes	Yes	Yes 7.5 gal. min.
E. Soap and paper towels and dispenser for hand washing			Yes			Yes	Yes	Yes
F. Single-service articles properly stored and used for service			Yes	Yes	Yes	Yes		Yes
G. Food, food containers, and serving articles stored properly	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
H. Storage, display space adequate for operating needs	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
I. Chemicals, cleaning supplies stored properly labeled	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
J. Electric or gas operated hot hold/cold hold units		Yes	Yes	Yes		Yes		Yes
K. Commercial equipment to keep food at proper temperature 41°F/135°F		Yes	Yes	Yes	Yes	Yes		Yes 140°F
L. Ice properly drained and stored if used			Yes	Yes	Yes	Yes		Yes
M. Thermometers in hot and cold food storage areas		Yes		Yes	Yes	Yes	Yes	Yes
N. Commercial enclosed freezer, with visible thermometer, if used		Yes	Yes	Yes	Yes	Yes		Yes
O. Stem thermometer (0°-220° F)				Yes	Yes	Yes		Yes
P. Cleanable, smooth durable walls, floors, ceiling	Yes	Yes	Yes	Yes	Yes	Yes		
Q. Pass thru window shall be small and/or screened			Yes			Yes		
R. Food contact surface shall be easily cleanable (plastic or stainless steel)			Yes	Yes	Yes	Yes		Yes
S. Sneeze guards					Yes	Yes		
T. Adequate work space, 3' aisles			Yes			Yes		
U. Pre-wrapped, sealed ice cream ONLY (no scooped or dispensed ice cream)		Yes	Yes	Yes	Yes	Yes		Yes
V. Lighting shall be shielded and bright enough to see			Yes	Yes		Yes		
W. Widely spaced blinking lights; caution lights front and rear between bumper and top of vehicle		Yes			Yes	Yes	Yes	
X. Daily resupply, cleaning, servicing at commissary-Daily record required				Yes	Yes	Yes		Yes
Y. Hand sink with available hot water							Yes	
Z. Three-compartment stainless steel sink w/drainage board or rack & hand sink with hot and cold water						Yes		Yes
AA. Approved sanitizer (no scented bleach); proper sanitizer test strips			Yes		Yes	Yes		Yes
BB. Two-compartment stainless steel sink w/drain board and hand sink with hot and cold water.			Yes					

Yes — means it is required for that type of vehicle.

For Inspection — Unit shall be fully equipped and operational to pass inspection. Food does not need to be present.

Commissary means a fixed food service establishment permitted and regularly inspected by Consumer Health or another Health Authority. A mobile vendor shall use this facility to:

- Drain waste water
- Clean the mobile unit
- Store foods
- Cook foods not easily prepared on the unit.

Pushcarts have additional requirements.

No foods or ingredients shall be stored or prepared at home.

MOBILE VENDOR DOCUMENTS THAT MAY BE REQUIRED

- ☐ PLAN REVIEW
 ☐ VEHICLE REGISTRATION
 ☐ DRIVER'S LICENSE
 ☐ COMMISSARY LETTER (Original Notarized)
- ☐ COMMISSARY PERMIT
 ☐ COMMISSARY INSPECTION (MOST RECENT)
 ☐ COMMISSARY DAILY LOG
 ☐ MENU
- ☐ FOOD HANDLER CARD(S)
 ☐ BATHROOM LETTER (If Stationary) (Original Notarized)
 ☐ FOOD MGR CARD (open PHF'S)
- ☐ HOURS OF OPERATION
 ☐ DAYS OF OPERATION
 ☐ CHANGE OF OWNERSHIP/BILL OF SALE
 ☐ SALES TAX PERMIT